WARING PRO®

PROFESSIONAL INDUCTION COOKTOP

ICT200

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

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Your new Waring Pro® Professional Induction Cooktop was an exceptionally smart choice. Induction heat technology not only uses less energy, it also heats and cools faster than conventional burners. You may end up using your new cooktop more often than your stovetop!

IMPORTANT SAFEGUARDS

When using electrical appliances basic safety precautions should always be followed, including the following:

1. **READ ALL INSTRUCTIONS.**
2. **Unplug from outlet when not in use and before cleaning. Allow surface to cool before putting on or taking off parts.**
3. Use unit only on a level surface.
4. Use only with induction-compatible cookware.
5. Dry outside of pan before use.
6. Do not heat empty pan.
7. Don’t spill any liquids into vent areas.
8. To protect against electrical shock do not immerse cord, plugs or housing unit in water or other liquids.
9. This appliance should not be used by or near children or individuals with certain disabilities.
10. Do not leave appliance unattended when it is on.

11. Do not touch hot surfaces. Use handles or knobs.
12. Do not cook on a broken cooktop – If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock.
13. Clean cooktop with caution – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.
14. Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions or has been damaged in any manner. Call the nearest authorized Waring customer service center (see Warranty) to return for examination, repair or adjustment.
15. A short power-supply cord is supplied to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
16. Extension cords are available and may be used if care is exercised in their use. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
17. The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
18. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
19. Do not use outdoors or while standing in a damp area.
20. Do not place on or near a hot gas or electric burner, or in a heated oven.
21. Extreme caution must be used when moving any pot or pan containing hot oil or other hot liquids from this appliance.
22. When using this appliance provide at least 4–6 inches of air space above and on all sides for air circulation.
23. Do not use this appliance for anything other than its intended use. This appliance is for household use only.
24. To disconnect, turn the unit off, then remove plug from wall outlet.

25. Do not operate your appliance in an appliance garage or under a wall cabinet. When storing in an appliance garage, always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.

26. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

This device complies with Part 18 of the FCC Rules.

This appliance is for 120 volts only and should not be used with a converter.

CAUTION

To reduce the risk of electric shock, burns, fire or injury:

1. Always unplug cooktop from the electrical outlet immediately after using.
2. Do not use while bathing or in a shower.
3. Do not place or store unit where it can fall or be pulled into a tub or sink.
4. Do not place or drop into water or other liquids.
5. Do not reach for unit that has fallen into water. Unplug it immediately.
6. Care should be taken so that objects do not fall and liquids are not spilled onto the unit.

- TO REDUCE THE RISK OF ELECTRIC SHOCK, DO NOT REMOVE COVER OR BACK. THERE ARE NO USER-SERVICEABLE PARTS INSIDE.
- TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, DO NOT EXPOSE THIS UNIT TO WATER OR MOISTURE.

SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY

HOW INDUCTION COOKING WORKS

Induction cooking uses magnetism to transfer energy into the bottom of your cookware. The surface of the cooktop doesn't get as hot as conventional cooktops – it sends the energy directly to the cookware. As long as the energy is transferring into the cookware, the cookware will stay hot. Once the energy is removed or reduced, the cookware begins to cool instantly.

SELECTING COOKWARE FOR INDUCTION COOKTOPS

Use only induction-ready cookware

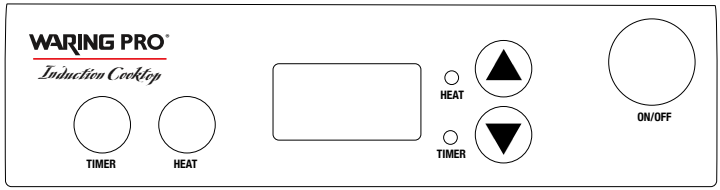
Selecting the proper induction-ready cookware is very important to the efficiency of your induction cooktop. As a general rule, copper, aluminum and glassware will not work on an induction cooktop. Waring highly recommends using magnetic stainless steel, enamel, porcelain on steel, or cast iron. If you are not careful in your selection of cookware for your cooktop, the cookware may not work efficiently or possibly may cause damage to the electronics. As a general rule, if a magnet sticks to the bottom of the cookware, it will work on an induction cooktop. If a magnet does not stick to the cookware, it will not work on an induction cooktop. If you are unsure, it is best to check with your local merchant to make sure you are purchasing compatible cookware.

Note: Not for use with pans smaller than 4.7" diameter.

SAFETY FUNCTIONS AND FEATURES

- Pollution free: no burning, no smoke or detrimental gases like carbon monoxide and sulfide
- Safe: no flame, no exhaust
- Easy to clean: high-rigidity glass faceplate
- Energy efficient: uses up to 70% less energy than conventional cooktops
- Eight power selection settings from Low to High
- Automatic shutoff: cooktop turns off 30 seconds after pan is removed
- Overheat protection timer function

USING YOUR INDUCTION COOKTOP



1. **Operation**
   Once the unit is plugged into an electrical outlet, place your cookware on the glass top and press ON/OFF to turn the unit on. The cooktop will automatically turn on to the Low setting. Press ▲ to adjust the heat level to your desired setting.
2. **Heat Settings**
   The cooktop has eight heat settings, from Low (1) to High (8). To operate the heat control, press the button labelled HEAT on the left hand side. (Indicator light labelled HEAT will illuminate). To increase heat, press the ▲ to the desired setting. Press ▼ to lower the setting. The screen will indicate the current setting.
3. **Timer Function**
   To operate the timer, press the button labelled timer on the left hand side. (Indicator light labelled TIMER will illuminate). Press ▲ or ▼ repeatedly to set the timer to your desired cooking time. If you press and hold the up or down arrow, the timer will advance rapidly. The timer can be adjusted to a maximum time of 150 minutes. At the end of the timed cycle, the timer will beep three times.

   NOTE: Your induction cooktop runs for 180 minutes per use. The timer runs for 150 minutes per use. If the cooktop has been operating for more than 30 minutes and you set the timer for 150 minutes (for a total cooking time of more than 180 minutes), the timer function will be shortened. The cooktop will turn itself off after 180 minutes of use and the display will read OFF.
4. Cookware detection: Unit will automatically turn off after 30 seconds if cookware is not compatible.
5. Unit automatically turns off when cookware exceeds temperature limit. This prevents burning empty pots. Built-in surge protection.
6. When the unit is off, the fan may continue running for a minute or more.

   NOTE: If the unit is turned on and no cookware is put on the cooking surface, the unit will beep and turn off after

30 seconds. If you remove the cookware from the cooking surface during the operation mode, the unit will beep and will automatically turn off after 30 seconds.

If your cookware overheats, the unit will give a long beeping sound and will automatically turn off.

NOTE: The cooking surface will be hot after use, and care should be taken when adding on or removing cooking utensils from the cooktop to avoid burns.

CLEANING AND MAINTENANCE

Because it does not generate its own heat, the induction cooktop has no grates or carbon buildup to clean. Since you don't have scorching heat going up the sides of your cookware, the cookware stays cleaner longer.

Use a damp cloth with mild soap on the control panel, or use a non-abrasive cooktop cleaning product (specifically made for smooth tops and available in most grocery stores).

Any other servicing should be performed by an authorized service representative.

Specifications

Model	Rating voltage	Power rating	Power range
ICT200	120V AC/60Hz	1600W	300W–1600W

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